LEED ID+C: Hospitality | v4 - LEED v4

Indoor water use reduction

Possible 12 points

1 result in**All** .

Intent

To reduce indoor water consumption.

Requirements

Further reduce fixture and fitting water use from the calculated baseline in WE Prerequisite Indoor Water Use Reduction. Additional potable water savings can be earned above the prerequisite level using alternative water sources. Include fixtures and fittings necessary to meet the needs of the occupants. Some of these fittings and fixtures may be outside the tenant space (for Commercial Interiors) or project boundary (for New Construction). Points are awarded according to Table 1.

Table 1. Points for reducing water use

Percentage reduction	Points (BD&C)	Points (Schools, Retail, Hospitality, Healthcare)	Points (ID&C)	Points (CI Retail)	Points (CI Hospitality)
25%	1	1	2	2	2
30%	2	2	4	4	4
35%	3	3	6	6	6
40%	4	4	8	8	8
45%	5	5	10	10	10
50%	6	--	12	--	11

Meet the percentage reduction requirements above.

AND

Appliance and process water

Install equipment within the project scope that meets the minimum requirements in Table 2, 3, 4, or 5 . One point is awarded for meeting all applicable requirements in any one table. All applicable equipment listed in each table must meet the standard.

Retail projects can earn a second point for meeting the requirements of two tables.

Table 2. Compliant commercial washing machines

To use Table 2, the project must process at least 120,000 lbs (57 606 kg) of laundry per year.

Washing machine	Requirement (IP units)	Requirement (SI units)
On-premise, minimum capacity 2,400 lbs (10 886 kg) per 8-hour shift	Maximum 1.8 gals per pound *	Maximum 7 liters per 0.45 kilograms *

* Based on equal quantities of heavy, medium, and light soil laundry.

Table 3. Standards for commercial kitchen equipment

To use Table 3, the project must serve at least 100 meals per day of operation. All process and appliance equipment listed in the category of kitchen equipment and present on the project must comply with the standards.

Kitchen equipment		Requirement (IP units)	Requirement (SI units)
Dishwasher	Undercounter	ENERGY STAR	ENERGY STAR or performance equivalent
	Stationary, single tank, door	ENERGY STAR	ENERGY STAR or performance equivalent
	Single tank, conveyor	ENERGY STAR	ENERGY STAR or performance equivalent
	Multiple tank, conveyor	ENERGY STAR	ENERGY STAR or performance equivalent
	Flight machine	ENERGY STAR	ENERGY STAR or performance equivalent
Food steamer	Batch (no drain connection)	≤ 2 gal/hour/pan including condensate cooling water	≤ 7.5 liters/hour/pan including condensate cooling water
	Cook-to-order (with drain connection)	≤ 5 gal/hour/pan including condensate cooling water	≤ 19 liters/hour/pan including condensate cooling water
Combination oven,	Countertop or stand	≤ 1.5 gal/hour/panincluding condensate cooling water	≤ 5.7 liters/hour/pan including condensate cooling water
	Roll-in	≤ 1.5 gal/hour/pan including condensate cooling water	≤ 5.7 liters/hour/pan including condensate cooling water
Food waste disposer	Disposer	3-8 gpm, full load condition; 10 minute automatic shutoff or 1 gpm, no-load condition	11–30 lpm, full load condition; 10-min automatic shutoff or 3.8 lpm, no-load condition
	Scrap collector	Maximum 2 gpm makeup water	Maximum 7.6 lpm makeup water
	Pulper	Maximum 2 gpm makeup water	Maximum 7.6 lpm makeup water
	Strainer basket	No additional water usage	No additional water usage

gpm = gallons per minute
gph = gallons per hour
lpm = liters per minute
lph = liters per hour

Table 4. Compliant laboratory and medical equipment

To use Table 4, the project must be a medical or laboratory facility.

Lab equipment	Requirement (IP units)	Requirement (SI units)
Reverse-osmosis water purifier	75% recovery	75% recovery
Steam sterilizer	For 60-inch sterilizer, 6.3 gal/U.S. tray For 48-inch sterilizer, 7.5 gal/U.S. tray	For 1520-mm sterilizer, 28.5 liters/DIN tray For 1220-mm sterilizer, 28.35 liters/DIN tray
Sterile process washer	0.35 gal/U.S. tray	1.3 liters/DIN tray

X-ray processor, 150 mm or more in any dimension	Film processor water recycling unit
Digital imager, all sizes	No water use

Table 5. Compliant municipal steam systems

To use Table 5, the project must be connected to a municipal or district steam system that does not allow the return of steam condensate.

Steam system	Standard
Steam condensate disposal	Cool municipally supplied steam condensate (no return) to drainage system with heat recovery system or reclaimed water
OR	
Reclaim and use steam condensate	100% recovery and reuse